

SINISTRAL WARRIOR IPA (All Grain)

Official NORTHERN BREWER Instructional Document

A burnished gold ale with a name to please 10th level beer nerds and a flavor to please all lovers of American craft brews. Taking its name from the hop variety that makes up its late addition, SWIPA is a potent beer with an aggressive hop character that is not quite balanced out by its big malt bill. Eminently quaffable but it's not a session beer - enough pints and your right hand won't know what the left hand is doing. Here at NB World HQ we like Sinistral Warrior all by itself, but it does complement a bison cheeseburger like nobody's business.

O.G: 1.065 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks secondary;
2 weeks bottle conditioning

Mash Ingredients

- 12 lbs. Rahr Pale Ale Malt
- 1 lbs. Briess Caramel 40
- 4 oz. Briess Carmel 80

BOIL ADDITIONS & TIMES

- 1 oz. US Magnum (60 min)
- 1 oz. Centennial (15 min)
- 1 oz. Cascade (15 min)
- 2 oz. Warrior (0 min)

YEAST

- DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast.
Optimum temp: 59°-75° F

- LIQUID YEAST OPTION:

Wyeast 1056 American Ale.
Apparent attenuation: 73-77%.
Flocculation: low-medium.
Optimum temp: 60°-72°F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

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